

TO START

Anatolian Fizz 18
gin, raspberry, lemon, champagne

Constantinople 16
truffle distilled Roku gin, saffron, lemon, black pepper,
Parmesan

Ruya Negroni 16
gin, Turkish coffee, Campari, vermouth

MEZE

COLD

- İsli Patlıcan** aubergine & walnut puree, crispy coated aubergine chips (G/N) 12
Somon sumac cured salmon, pink peppercorn, dill yoghurt, pickled cucumber (D) 16
Halloumi & Mixed Leaf Salad fresh herbs yoghurt dressing & corn bread croutons (D/G) 15
6 Oysters tomato, preserve lemon & pomegranate 20
Fırın Pancar roasted assorted beetroot, goat cheese & corn bread croutons (D/G/N) 14
Antep Fıstıklı Rafik feta cheese, goat curd, pistachio & house bread (D/N/G) 13
Havuç Tarator slow cooked carrot, carrot puree, yoghurt & cheese sauce (D/N) 13

HOT

- Kabak Dolma** courgette, wild mushroom ragout, fennel & oregano (D/G) 15
İçli Köfte lamb & bulgur wheat dumplings, walnut butter & yoghurt (D/N/G) 18
Çıtır Kalamar simit coated baby squid, avocado haydari, tomato sauce (D/G) 14
Şiş Tavuk Kebap yoghurt & chilli marinated grilled chicken thigh (D/G) 24
Umut's Bayıldı confit of aubergine, slow-cooked onions, tomato sauce, feta & pine nuts (G/N/D) 16
Börek filo wrapped feta, carrot, courgette & walnut (D/N/G) 14
Fırınlanmış Kemik İliği roasted bone marrow with slow cooked beef & hummus (G) 16

BREAD OVEN

- Lahmacun** spicy lamb, vegetables & herbs (G) 20
Aged Kaşar Cheese Pide slow-cooked organic egg (D/G) 18
Ispanak Pide spinach, Ezine white cheese & herbs (D/G) 19
Truffle Pide two-cheese, truffle butter, slow-cooked organic egg (D/G) 22
Sucuk Pide home-made spicy sucuk (D/G) 20

Fresh House Breads

Pide (G) 7 Simit (D/G) 7

LARGER PLATES

- 36 Days Dry-Aged Rib-Eye Steak** Turkish coffee & Isot rub, crispy za'atar potatoes (D/G) 40
Adana Kebap hand-cut lamb & charred tomato (D/G) 29
Izgara Karides prawn with pickled fennel butter (D) 28
Kuzu Pirzola lamb cutlets, smoked aubergine, tomato & minted yoghurt (D) 36
Izgara Levrek & Zeytinyağlı Pırasa seabass, Antep pistachio crust, baby leeks, carrots & rice (N) 30
24 Hours Slow-Cooked Dana Kaburga short ribs, Turkish chili BBQ glaze & spiced Konya chickpea puree (D/G) 40
Izgara Piliç whole poussin, smoked paprika walnut sauce & chilli butter (G/D/N) 29
Mantarlı Keşkek barley risotto, wild mushrooms, truffle & sage (D/G) 28

TO ADD

- Turkish Spoon Salad** chopped vegetables, pistachio & pomegranate dressing (N) 13
Antep Fıstıklı Pilav pistachio pilaf, spinach & herbs (N/G) 9
Izgara brokoli grilled tenderstem broccoli, hazelnut puree & sucuk vinaigrette (D/N) 9
Ateş! harissa, pul biber & chopped chilli 7
Triple-Cooked Chips (G/D)
garlic & chilli 7 truffle & Parmesan 8

For food allergies please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

A - contains alcohol, D - contains dairy, G - contains gluten, N - contains nuts.

Please note fish may contain bones.

A discretionary service of 14% will be added to your bill. All prices are in GBP and include 20% VAT.